

# 2021 QUINTA DAS MAIAS BARCELO WHITE WINE



## Appellation d'Origine Contrôlée DÃO

**Vintage and harvest:** The winter was mild and rainy, especially in February, which allowed our vineyards to begin the growing season with enough water in the soil. A dry and warm March sped up bud bursting and in April we were 1-2 weeks ahead of schedule when compared with the previous year. As usual, the flowering period began in mid-May, but the weather was wet and cool with some hailstorms, which led to poor fruit set in some vineyards and affected Touriga Nacional and Gouveio the most. An unexpectedly rainy June brought a lot of mildew and powdery mildew pressure which put us on our toes regarding canopy management and required attentive surveillance in the vineyards. A much cooler July than usual and a complete absence of heat waves during the summer months led to a slower and very balanced maturation. Approaching the end of August all seemed aligned for a perfect harvest; alas, on September 1<sup>st</sup>, the rain came in heavy showers and dark clouds appeared over our dream harvest. Fortunately, it stopped raining that same day. We let the vines and grapes dry and began harvest on Sept. 9, starting with the Jaen, Alfrocheiro and Tinta Roriz varieties to make our rosé wines. A few more rainy days interspersed with sunny days made us have to play a “stop and go” harvest. Our biggest fear was that if the rain didn't stop, we would end up with rot and diluted grapes. Fortunately, the grapes were very healthy and so the rain didn't affect their quality too much. Only with a very good and understanding harvesting team were we able to pick the grapes in their best condition despite the weather. To them, our sincere Thank You. Harvest ended on October 7th with the Tinto Cão in Quinta dos Roques and the Barcelo in Quinta das Maias. The white wines are superb with very intense and clean flavours, fresh and mineral. The reds present an astonishing freshness, less alcohol than usual and very smooth tannins.

**Grape varieties:** Barcelo (100%). By the middle of the last century Barcelo was considered the most important white grape in the white wines of Dao and then, in 50 years, it disappeared almost completely from the region's vineyards. It is a complicated variety in the vineyard and then a little neutral in the nose which makes that it takes time in the bottle to have more complexity. In an effort to save it from extinction we planted 850 Barcelo vines 25 years ago in Quinta das Maias and presently there is only another producer who makes this varietal wine.

**Winemaking technology:** crushing of the grapes with partial destemming, followed by a soft pressing in automatic press. The must was clarified by the action of gravity and decantation; fermentation occurred in stainless steel vats at a controlled temperature of 16-18° C. We left the fine lees in the stainless vat and stirred them with the help of nitrogen injected in the bottom of the vat to make a kind of “battonage” in order to confer resistance of the wine to the oxidation and give it complexity.

**Bottling:** the preparation of the wine for bottling consisted of a tartaric stabilisation by the action of the cold and a light filtration. Bottled in March 2022. Only 700 liters made from which resulted 1,264 bottles that were released only one year after bottling to gain complexity through the bottle ageing.

### **Analysis:**

Alcohol by volume ( alc. / vol. ):	12,7%
Total Acidity ( g / l C4H6O6):	5.15
Volatile Acidity ( g / l C2H4O2 ):	0.70
Dry Extract (g / l):	18,3

**Organoleptic tasting:** Pale straw colour wine with limpid appearance; In the aroma are very evident the floral and citrus fruits notes, as well as a slight butter hint conferred by the stainless steel “battonage”. With the late release the wine gained a wonderful bottle complexity. In the mouth it is very fresh and with a good structure which gives it a good potential of ageing in the line of the classic whites of Dao.

**Aptitudes:** wine to be drunk since now, though with good characteristics for a fine 6-7 years ageing.

**Service:** it should be served at a temperature of 12-13°C, being an excellent aperitif and accompanying seafood and fish dishes.